

EGMONT ST.

E A T E R Y



BRUNCH

BREAKFAST CLASSICS | FROM 8AM

Housemade sourdough toast & preserve **8**

Granola, seasonal fruit, apple & pear butter, yoghurt **14**

Buttermilk waffles, peaches, macadamia brittle, strawberry mascarpone, maple syrup **20** | add bacon **26**

Smoked potato hash, housemade bacon, dressed greens, kimchi, slow egg **21** | add sausage **27**

BBQ baked beans, cornbread, herb crema, avocado, rocket **18** | add mushrooms **24**

Avocado toast, cherry tomatoes, mint, spiced feta, sesame **18** | add bacon **24**

Eggs & housemade polenta toast – scrambled, slow or fried **12** | add side:

BREAKFAST SIDES | FROM 8AM

Bacon **6** | Pork & fennel sausage **6** | Black pudding **6** | Fried Halloumi **6**

Eggs – scrambled, slow or fried **6** | Sourdough toast **6** | Coconut bread (gf) **6** | Cornbread (gf) **6**

Avocado ½ **6** | Greens **6** | House beans **6** | Mushrooms **6** | Shoestring fries **9**

LUNCH | FROM 11AM

Salted beef sandwich, mustard, Russian dressing, fermented cabbage, aged cheddar, pickles **20**

Fried halloumi burger, herb crema, tomato, mint, tobacco onions, shoestring fries **25**

Buttermilk fried chicken bun, yoghurt ranch, crispy lettuce, pickles, shoestring fries **25** | make it hot **27**

Thai noodle salad, pickled cucumber, red pepper, tamarind dressing, crispy shallot **18**

Fried Cauliflower, farro, caper mojo verde, mint yoghurt **20**

Seared market fish, fennel & apple salad, kombucha beurre blanc **MP**

CONTACT
TRACING



A GLUTEN FREE MENU IS AVAILABLE ON REQUEST | PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

2.5% surcharge on credit card payments | For bookings & enquiries: www.egmontstreet.co.nz | info@egmontstreet.co.nz | Gift vouchers available online

WINE BY THE GLASS

Sparkling by the flute & full bottle

NV. Veuve Cliquot, *Champagne*, FR 19 | 110

17. Palliser Estate, 'The Griffin', *Martinborough* 14 | 79

20. Black Estate, 'Home', Chenin Blanc Pet-Nat, *North Canterbury* 14 | 79

NV. Jansz, Premium Rosé, *Tasmania*, AU 13 | 75

NV. Parés Baltà, Cava, *Penedès*, SP 13 | 75

Whites by the ½ glass, glass, ½ bottle carafe & full bottle

Crisp, refreshing

19. Deep Down, Sauvignon Blanc, *Marlborough* 7 | 14 | 34 | 68

15. Cloudy Bay, 'Te Koko', Sauvignon Blanc, *Marlborough* 10 | 19 | 47 | 95

18. El Coto, Rioja Blanco, *Rioja*, ESP 7 | 13 | 33 | 65

18. Rippon, Mature Vine Riesling [dry], *Wanaka* 8 | 15 | 36 | 70

17. Kerpen, Kabinett Riesling [off dry], *Mosel*, DE 7 | 14 | 34 | 68

18. Terras Gauda, Albariño, *Rías Baixas*, ESP 7 | 14 | 34 | 68

Textural, rich

18. Javier Sanz, Verdejo, *Rueda*, ESP 7 | 13 | 33 | 65

18. The Elder, Pinot Gris, *Martinborough* 7 | 14 | 34 | 68

19. Easthope, Chenin Blanc [dry], *Hawkes Bay* 8 | 16 | 38 | 75

19. Jovly, Chenin Blanc [off dry], *Vouvray*, FR 7 | 13 | 33 | 65

16. Churton, Viognier, *Marlborough* 8 | 16 | 38 | 75

Chardonnay – listed from light & elegant to full & oaked

18. Domaine Chevallier, Chablis, *Burgundy*, FR 8 | 15 | 36 | 70

17. Bret Bros., Chardonnay, *Mâcon-Villages*, FR 8 | 16 | 38 | 75

18. On Giants' Shoulders, Chardonnay, *Martinborough* 8 | 15 | 36 | 70

17. Sam Harrop, 'Watchmaker', Chardonnay, *Hawkes Bay* 8 | 16 | 38 | 75

16. Greywacke, Chardonnay, *Marlborough* 8 | 15 | 36 | 70

18. Bogle, 'Phantom', Chardonnay, *California*, USA 8 | 15 | 36 | 70

Rose & Orange by the ½ glass, glass, ½ bottle carafe & full bottle

19. Château Roubine, 'La Vie en Rosé', *Côtes de Provence*, FR 7 | 14 | 34 | 68

18. Jauma, 'Great Xpectations', Rosé, AU 9 | 17 | 39 | 80

18. Frank Cornelissen, 'Susucaru', Rosato blend, *Etna*, IT 9 | 17 | 42 | 80

20. The Elder, Orange, *Martinborough* 8 | 16 | 38 | 75

19. Pyramid Valley, Orange, *North Canterbury* 8 | 15 | 36 | 70

Reds by the ½ glass, glass, ½ bottle carafe & full bottle

Elegant, light

18. Easthope, 'Two Terraces', Gamay, *Hawkes Bay* 8 | 16 | 40 | 77

19. Kalleske, 'Parallax', Grenache, *Barossa Valley*, AU 9 | 17 | 42 | 80

18. Frank Cornelissen, 'Susucaru', Rosso blend, *Etna*, IT 9 | 17 | 42 | 80

20. Decibel, 'Giunta', Malbec Nouveau, *Hawkes Bay* 7 | 14 | 34 | 68

Pinot Noir – listed from savoury to fruit forward

16. Domaine Arnoux, Choresy-Lés-Beaune, *Burgundy*, FR 9 | 17 | 42 | 80

18. Devotus, 'Aprentis of Devotus', Pinot Noir, *Martinborough* 8 | 16 | 38 | 75

16. Mountford Estate, 'Liaison' Pinot Noir, *North Canterbury* 8 | 15 | 36 | 70

17. Mount Edward, Pinot Noir, *Central Otago* 8 | 16 | 40 | 77

Plush, full

18. Ant Mckenzie, 'Craft Farm', Syrah, *Hawkes Bay* 8 | 16 | 38 | 75

15. Seghesio, Zinfandel, *Sonoma County*, US 8 | 16 | 40 | 77

11. Pianirossi, 'Solus', Sangiovese / Montepulciano, *Tuscany* IT 8 | 16 | 40 | 77

17. Frank Cornelissen, 'MunJebel', Nerello Macalese, *Etna*, IT 15 | 30 | 73 | 145

17. J.L Chave, 'Mon Coeur', Syrah/Grenache, *Côte-du-Rhône*, FR 8 | 15 | 36 | 70

19. The Landing, 'Boathouse Rosso', Sangiovese blend, *Bay of Islands* 8 | 16 | 38 | 75

Powerful, bold

17. Terrazas de los Andes, Malbec, *Mendoza*, AR 7 | 14 | 34 | 68

18. Molly Dooker, 'The Boxer', Shiraz, *Barossa Valley*, AU 8 | 16 | 40 | 77

15. Château Fonbel, St. Emillion Grand Cru, *Bordeaux*, FR 12 | 23 | 57 | 115

15. Marqués de Riscal, 'Riserva', Tempranillo, *Rioja*, ESP 9 | 17 | 42 | 80

18. Craggy Range, 'Te Kahu', Bordeaux Blend, *Hawkes Bay* 8 | 15 | 36 | 70

CELLARED SELECTION

18. Frank Cornelissen, 'MunJebel' Blanco, white blend, *Etna*, IT 125

15. Amisfield, 'RKV', Pinot Noir, *Central Otago* 250

13. Giorgio Pelissero, 'Nubioula', Barbaresco, *Piedmont*, IT 125

08. Costers del Siurana, Clos de l'Obac, *Priorat*, SP 220

16. Jean Foillard, Morgon, Côtes de Py, *Beaujolais*, FR MAGNUM | 395

BEER & CIDER

Revolving local guest tap available

Capital Cider Co., 'Easy Rider', Medium Cider, 440ml, 5.0%, *Nelson* 14

ParrotDog, 'Lucy', Apricot Sour, 440ml, 5.1%, *Lyal Bay* 16

Steinlager, Lager, 330ml, 5%, *Auckland* 11

ParrotDog, 'Nice', Lager, 330ml, 4.5%, *Lyal Bay* 12

Workshop Brewing, 'Raglan Pale Ale', 330ml, 5.4%, *Raglan* 13

Urbanaut, 'Brixton' Pale Ale, 330ml, 4.4%, *Auckland* 13

Keruru, 'Apex', Hoppy APA, GF, 330ml, 5.8%, *Maidstone* 13

BRUNCHING COCKTAILS

Egmont St. Bloody Mary 17 | Aperol Spritz 14 | Tom Collins 16

Mimosa – Made with freshly pressed orange 13

Classic cocktails available on request

HANDCRAFTED MIXED BEVERAGE & NON ALCOHOLIC

Freshly squeezed orange juice 7 | Housemade fresh Earl Grey lemonade 9

Cold pressed juice | Ask your server for today's blend 9

Egmont house iced tea | Black & rose tea, marmalade, lemon 11

Palm tree highball | Coconut water, apple syrup, lime, mint 12

Passionfruit spritz | Fresh orange, passionfruit syrup, lemon 12

Karma Cola & light cola 6.5 | Gingerella 6.5 | Lemmy 6.5

Plimmerton Crisp apple kombucha 7 | Coconut water 6.5

Antipodes 1l sparkling water 11 | 1l still water 11

COFFEE & TEA

eighthirty barista crafted coffee

Hot varieties or housemade coldbrew with soy & oat alternatives available.



LIBERTINE BLENDS

Roxy Black – Breakfast tea | Luxe Grey – Earl Grey

Kapow – Cardamon, chilli, lemongrass | Minty Ohm – Mint, manuka, rosemary

Runaway Rose – Elderflower, rose, lavender, vanilla

Lightning Green – Sencha green, ginkgo biloba



EGMONT
• AT •
PALLISER
EATERY

Serving our trademark culinary goodness, inspired by the producers & food artisans of the Wairarapa & created to match Palliser Estate's beautiful wines.

Open Thursday to Monday

It's definitely the place to be this summer!

palliser@egmontstreet.co.nz

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